

Tel: 6238 1516 / 6238 7816

Lunar New Year Spectacular Sets

庆功宴 → 新春精选套餐

茶水.餐巾与花生每位收费\$2.00 所有消费须另加服务费10% 和政府消费税7%

Chinese tea, pickles & towel per pax @ \$2.00 & all prices quoted subject to 10% Service Charge & 7% GST

From 08/01/2020 till 09/02/2020 (Except 24 Jan 2020) This Menu is not available for Reunion Lunch & Dinner on: 24 Jan 2020

此菜单不适用于24/01/2020年除夕团圆午宴和晚宴

Sets F-H for 4 to 8 persons (菜单F-H 供4-8人用)

Business Hours: 11.30am – 3.00pm (Lunch) 6.00pm - 10.30pm (Dinner)



per person (min. 4 persons)

万兴三文鱼捞起 Ban Heng Salmon Lo Hei

瑶柱蟹肉鱼鳔羹 Braised Fish Maw Soup with Dried Scallop & Crab Meat

油浸笋壳鱼

Deep-fried Soon Hock Fish with Superior Soya Sauce

锅灼活虾

Poached Live Prawns

发财花菇时蔬

Braised Black Moss & Chinese Mushroom with Seasonal Vegetables

干烧伊府面

Braised Ee-fu Noodles with Chives

奇异果籽香茅冻

Chilled Lemon Grass Jelly with Kiwi Fruit Seeds



per person (min. 4 persons)

万兴三文鱼捞起 Ban Heng Salmon Lo Hei

瑶柱蟹肉鱼翅 Braised Shark's Fin Soup with Dried Scallop & Crab Meat

油浸笋壳鱼

Deep-fried Soon Hock Fish with Superior Soya Sauce

麦片奶油大虾球 Wok-fried King Prawns with Cereal & Butter

十头鲍鱼烩冬菇菠菜

Braised 10- Headed Abalone with Chinese Mushrooms & Spinach

金菇瑶柱伊面 Ee-fu Noodle with Dried Scallop

金瓜福果芋泥 Sweetened Yam Paste with Pumpkin & Gingko Nuts



万兴三文鱼捞起 Ban Heng Salmon Lo Hei

潮州红烧鲍翅 Braised Superior Shark's Fin in Teochew Style

香煎鳕鱼

Pan-fried Cod Fish with Superior Soya Sauce in Hong Kong Style

鸿运卤水鹅片

Braised Sliced Goose Meats with Exotic Spices in Teochew Style

十头鲍鱼烩冬菇菠菜

Braised 10- Headed Abalone with Chinese Mushrooms & Spinach

金菇瑶柱伊面 Ee-fu Noodle with Dried Scallop

金瓜福果芋泥 Sweetened Yam Paste with Pumpkin & Gingko Nuts

